



CHALMERS

NERO D'AVOLA 2023

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	210 - 220m
RAINFALL :	754mm
HARVEST :	5 APR 2023
WINEMAKING :	WILD FERMENT IN SS, WHOLE BERRY NO ACID ADDS, UNFINED, UNFILTERED, VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	VIBRANT, CRUNCHY
SENSORY:	CHERRY COLA, RASPBERRY BONE BROTH, RUST DARK CACAO
ALC/VOL :	13.2%
FOOD MATCHES :	AMERICAN CHEESE BURGER EGGPLANT COTELETTE W/ BEETROOT SLAW
CELLARING :	DRINK NOW UNTIL 2026
SERVING TEMP :	14°C (CELLAR TEMP)

NERO D'AVOLA VINES IMPORTED BY CHALMERS ——— 2000
FIRST NERO D'AVOLA PRODUCED BY CHALMERS ——— 2009

The Chalmers family are proud of our heritage as visionary vine importers and grape growers. Our sense of adventure and spirit of sharing have helped shape today's colourful Australian wine scene.

